



Vegan

BREAKFAST & LUNCH until 4pm daily

BRUNCH COCKTAILS

****FULL BAR ALSO AVAILABLE****

MIMOSA - ORANGE / PEACH / BLACKCURRANT | 16.

BLOODY MARY | 15. ADD BACON | 3.

APEROL SPRITZ | 16.

RED OR WHITE LOLEA SANGRIA | 15.

SPARKLING BRUT OR ROSE | 14.

BOTTOMLESS MIMOSA OR BLOODY MARY | 22.

LAST CALL 3PM (NOT VALID ON HOLIDAYS)

BAKERY

1/2 FRENCH BAGUETTE & BUTTER | 5.

CROISSANT | 5.

CHOCOLATE CROISSANT | 5.5

BAKERY BASKET - BUTTER & JAM | 14.

ALL DAY BREAKFAST

CHIA SEED PUDDING - ALMOND MILK & FRUITS | 15.

BREAKFAST BOWL - QUINOA & POACHED EGG | 16.

FRESH FRUIT BOWL | 10.

SMOKED SALMON TOAST - DILL CREAM CHEESE | 17.

AVOCADO TOAST ON SOURDOUGH | 16.

CHICKEN & WAFFLE - JALAPENO MAPLE SYRUP | 19.

BELGIAN WAFFLE - FRESH BERRIES AND SYRUP | 17.

VANILLA FRENCH TOAST - NUTELLA & STRAWBERRY | 15.

BANANA & NUTELLA CREPE - HOUSE CHANTILLY | 14.

HAM & GRUYERE CHEESE CREPE | 16.

PARIS OMELETTE - GOAT CHEESE & SPINACH | 18.

LOBSTER OMELETTE - BISQUE SAUCE | 20.

BENEDICTE - HAM/SMOKED SALMON/CRAB/LOBSTER | 19.

VEGETABLE FRITTATA - ASPARAGUS & TOMATO | 16.

BREAKFAST WRAP - SPICY SAUSAGE & FRIED EGG | 16.

RISHI ORGANIC HOT TEA

CHAMOMILE / EARL GREY / ENGLISH BREAKFAST /

JASMINE GREEN / TURMERIC GINGER

/ MATCHA SUPER GREEN

6.5

CRAFTED COCKTAILS

FRENCHIE MARTINI 17.

VODKA, CHAMBORD,
PINEAPPLE JUICE

L'EXPRESS MARTINI 17.
VODKA, BAILEYS, ESPRESSO SHOT

LYCHEE MARTINI 17.

VODKA, LEMON JUICE,
LYCHEE SYRUP

CUCUMBER MARTINI 17.

VODKA, MIDDLE CUCUMBER,
LIME JUICE, SIMPLE SYRUP

AMOUR EPICE 17.

TEQUILA, LIME JUICE,
COINTREAU, AGAVE, SERANO PEPPERS

MARGARITA GOYAVE 17.

TEQUILA, LIME JUICE,
TRIPLE SEC, GUAVA PUREE

LE NEGRONI 17.

GIN, SWEET VERMOUTH, CAMPARI

PARIS FASHIONED 17.

BOURBON, SIMPLE SYRUP,
ANGOSTURA BITTERS

ORGANIC SMOOTHIES

SMOOTH WITH OUR

ORGANIC:

MILK OR ALMOND MILK

STRAWBERRY BANANA

10.

GREEN BALANCE

SPINACH KIWI PINEAPPLE
MANGO GINGER

10.

TROPICAL AWAKE

MANGO BANANA PINEAPPLE
GINGER

10.

FRESH SQUEEZED JUICES

ORANGE JUICE

9.

GRAPEFRUIT JUICE

9.

LEMONADE

9.

VERGNANO CAFFE 1882

BREWED COFFEE POT
20 OZ 6. 32 OZ 9.

ESPRESSO

5.

AMERICANO

6

MACCHIATO

5

CAPPUCCINO

6.5

CAFE LATTE

6.5

CAFE MOCHA

7.5

CARAMEL LATTE

7.5

MATCHA LATTE

7.5

BREAKFAST & LUNCH

until 4pm daily

COMBO 1/2 SANDWICH* OR 1/2 SALAD*
+ SOUPE DU JOUR | 16.
(*on selected items only)

GREENS

-   *KALE SALAD - PECAN APPLE CRANBERRY | 16.
- SALADE VERTE - MIXED GREENS TOMATO & AVOCADO | 14.
- *BISTRO CAESAR SALAD - GARLIC CROUTONS | 16.
-  SALADE NICOISE - TUNA & EGGS | 22.
- *ENDIVE & WALNUT SALAD - WALNUT DRESSING | 19.
- BEEF & GOAT CHEESE SALAD - CHAMPAGNE DRESSING | 20. 
-  CRAB MANGO SALAD - GINGER LIME DRESSING | 23.
-  DUCK CONFIT SALAD - BALSAMIC DRESSING | 20.
- GRILLED SALMON SALAD - FETA & OLIVES | 22.
-  PRIME STEAK SALAD - BLUE CHEESE & BACON | 26.

ADD ONS

SHRIMP 10. | GRILLED SALMON 10. | PROSCIUTTO 8.
GRILLED CHICKEN 9. | STEAK 12. | SMOKED SALMON 9. FRENCH FRIES 9.

LUNCH

- CARAMELIZED ONION SOUP - AGED GRUYERE | 15.
- QUICHE DU JOUR MAISON | 15.
- CHARCUTERIE AND CHEESE BOARD | 27.
- MOULES MARINIERE / LOBSTER BISQUE | 25.
-  GRILLED SALMON - REMI'S RATATOUILLE | 29.
-  SEARED BASS - OLIVE TAPENADE | 27.
- CHICKEN PESTO ORECHIETTE PASTA | 21.
- HANGER STEAK FRITES - GARLIC BUTTER | 35.
- LOUNGE BRIOCHE BURGER - BLUE OR GRUYERE | 19.
ADD BACON OR AVOCADO | 3.

FRENCH BENTO BOX

WEEK DAYS ONLY

STARTER + MAIN COURSE + SIDE + DESSERT
ASK YOUR SERVER FOR DAILY SELECTION
25.

SANDWICHES

SERVED WITH FRENCH FRIES OR SALAD

- CROQUE MONSIEUR | 17.
- CROQUE MADAME | 19.
- * OPEN FACED TURKEY CLUB | 18.
- SPICY FRIED CHICKEN SANDWICH | 19.
- *FRENCH HAM & SWISS BAGUETTE | 15.
- *TUNA NICOISE BAGUETTE | 17.
- PRIME FILET STEAK SANDWICH | 24.
- CHICKEN & PESTO PANINI | 18.
- SALMON & BRIE PANINI | 18.

KIDDOS

**SERVED WITH FRIES OR VEGGIES OR FRUITS

- CHEESE PASTA | 11.
- **CHICKEN TENDERS | 11.
- **PETIT BURGER - SWISS CHEESE | 12.
- MARGHERITA PIZZA | 13.

DESSERTS

- VANILLA CREME BRULEE | 13.
- APPLE TARTE TATIN | 14.
- BERRY COBBLER MAISON | 12.
- NUTELLA CREPE TACOS | 11.
- DEUX PROFITEROLLES | 12.
-  DARK CHOCOLATE SUNDAE | 13.
- COTTON CANDY - PINK OR BLUE | 8.
- MAKE YOUR ICE CREAM CONE | 10.
- VANILLA / CHOCOLATE / PISTACHIO / STRAWBERRY
CHANTILLY / CHOCOLATE SAUCE / CARAMEL SAUCE
SPRINKLES / ALMONDS / WALNUTS



Vegan



Gluten free

CORKAGE FEE 30. / HOLIDAY \$50

20% GRATUITY IS ADDED TO
PARTIES OF 6 OR MORE

SPLIT CHECK 6 CARDS MAX

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY,
SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK
MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS